

A LA CARTE MENU

BITES WITH YOUR SIPS

CHUTNEY PLATTER (GF, VG)	16
assortment of dips with pappadums	
MASALA CHICKEN POPCORN (GF) 	18
crispy chicken bites, special spice mix, mint yogurt	
KURKURI OKRA FRIES (VG)	16
crispy spiced batter fried okra, served with pickled garlic mayo	
TANDOORI CHARRED CORN (GF, V) 	15
charred corn on cob, zesty spices, tandoori mayo, cheese	

COLD AND RAW

TUNA CEVICHE (GF, DF)	25
citrus coconut dressing, pineapple, ginger, curry leaf oil, chilli drizzle	
 BURRATA TADKA (V)	22
tomato tadka, chilli infused olive oil drizzle, naan crisps	
OLD DELHI PANI PURI SHOTS (VG)	18
semolina puffs, potato filling, tangy mint water ADD VODKA SHOT +\$5	
 NADRU KI CHAAT (GF, V)	22
lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutney	

TANDOOR

 MALWANI FISH TIKKA	26
tasmanian salmon, malwani spices, mint chutney	
TANDOORI SMOKED PRAWNS	25
charred king prawns, tandoori marinade, garlic toum, chilli oil drizzle	
 ADRAKI LAMB CUTLETS (GF)	33
ginger infused grass fed lamb cutlets, turmeric-potato mash	
SIGDI CHICKEN TIKKA (GF)	25
charred chicken thigh, hung yogurt, multani spices	
ACHAARI PANEER TIKKA (V)	24
smoked cottage cheese, pickled spices, charred onion and capsicum	

ENTREE

 VADA BAO BUNS (VG)	18
spiced potato bombs, garlic-coconut sambal, mint chutney, bao	
AMRITSARI FISH FINGERS (DF)	18
battered amritsari spiced fish, tartare sauce, pickled radish	
SAMOSA CIGARS ROLL (VG)	16
spiced potato & pea filling, spring roll pastry, saunth chutney	
MATAR PANEER KURKURE (V)	20
crispy cottage cheese, spiced green peas puree	
 CRISPY CHILLI GARLIC EGGPLANT (GF, VG)	20
crispy eggplant, sticky chilli garlic glaze, sesame, chives	
 ACHAARI CHICKEN MOMO (DF)	22
steamed chicken dumplings, ginger, achaari jhol, sesame	

MAINS

1947 BUTTER CHICKEN (GF)	33
charred chicken, cashew-tomato gravy, dried fenugreek	
 MADAM'S SPECIAL CHICKEN CURRY (GF, DF)	33
chicken thigh, onion-tomato gravy, coriander seeds, ground spices	
MURGH SAAGWALA (GF)	33
chicken thigh, garlic-spinach gravy, cumin, cream	
CHICKEN TIKKA MASALA (GF)	33
charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek	
 DUCK VINDALOO (GF, DF)	35
duck breast, chilli, tangy gravy	
KASHMIRI LAMBSHANK ROGANJOSH (GF, DF)	35
slow-cooked lamb shank, garlic, ginger and aromatic spices	
LAMB KORMA KHURMANI (GF)	35
slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts, dried apricots	
 GOAT MATKA BELIRAM (GF)	35
diced goat on-bone, ghee, ginger, garlic, onion, yogurt, whole & ground spices	
BHUNA LAMB MASALA (GF)	35
slow-cooked lamb, aromatic spices, caramelised onion, sauteed capsicum	
KOKUM FISH CURRY (GF, DF)	35
ling fish, kokum-coconut gravy, earthy spices, curry leaves	
CHETTINAD PRAWN MASALA (GF, DF)	35
prawns, coconut, kashmiri chilli, poppy seeds, curry leaves	
AWADHI MALAI KOFTA (GF, V)	28
koftas stuffed with dried fruits, rich tomato gravy, awadhi spices	
DAL MAKHANI (V, GF)	26
slow-cooked black lentils, ginger, cream	
LEHSUNI PALAK PANEER (V)	26
cottage cheese, spinach-garlic gravy, cumin tadka, cream	
 PANEER LABABDAR (V)	26
cottage cheese, sauteed onions and capsicum, creamy cashew-tomato gravy	
 PUNJABI KADHI ONION BHAJJI (GF, V)	26
crispy onion bhajji, tangy yoghurt and gram flour curry, curry leaves	

VEGAN CURRIES

 PATIYALA BAINGAN (VG)	26
brinjals, capsicums, onion-tomato gravy, aromatic five-spice mix	
OKRA DO PYAAZA (VG)	26
okra, onion, asafoetida	
HANDI SUBZ (VG)	25
seasonal mixed veggies, special subz masala	
MUSHROOM MATAR MASALA (VG)	26
sauteed mushrooms & peas, onion-tomato gravy, garlic	

BREADS

BURI BURI PLAIN NAAN	6
GARLIC SESAME NAAN	6.5
BUTTER NAAN	6.5
CHEESE & GARLIC NAAN	8.5
SPICED MUSHROOM & PROVOLONE NAAN	10
ROTI	6
AJWAINI LACCHA PARATHA	8
GLUTEN FREE NAAN	8
PESHWARI SHAKKAR NAAN	8.5

RICE & BIRYANI POTS

STEAMED BASMATI JEERA RICE	7/12
CHICKEN BIRYANI	32
MUTTON BIRYANI	32
VEG BIRYANI	28

DESSERTS

 GAAJAR HALWA TART w RABDI	16
warm spiced carrot halwa nestled in a buttery tart, served with luscious rabdi	
GULAAB JAMUN w COCONUT ICECREAM	15
deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served with coconut icecream	
TILLE WAALI KULFI (GF)	8ea
kulfi on a stick, choose from - pistachio, saffron-almond, fig or chocolate chip	
COCONUT ICECREAM (GF, VG)	6

SET MENUS

SASSY FIESTA \$69PP

CHUTNEY PLATTER - assortment of dips with pappadums
TANDOORI CHARRED CORN - charred corn on cob, zesty spices, tandoori mayo, cheese
MASALA CHICKEN POPCORN - crispy chicken bites, special spice mix, mint yogurt

CRISPY CHILLI GARLIC EGGPLANT - crispy eggplant, sticky chilli garlic glaze, sesame, chives
SIGDI CHICKEN TIKKA - charred chicken thigh, hung yogurt, multani spices

CHOICE OF TWO CURRIES FOR THE TABLE - 1 veg, 1 non-veg
CHOOSE FROM A LA CARTE SECTION

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

GULAAB JAMUN w COCONUT ICECREAM
deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served with coconut icecream

SHOWSTOPPER \$89PP

CHUTNEY PLATTER - assortment of dips with pappadums
NADRU KI CHAAT - lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutney
TUNA CEVICHE - citrus coconut dressing, pineapple, ginger, curry leaf oil, chilli drizzle

PANEER KURKURE - crispy cottage cheese, spiced green peas puree
ACHAARI CHICKEN MOMO - steamed chicken dumplings, ginger, achaari jhol, sesame

ADRAKI LAMB CUTLETS - ginger infused grass fed lamb cutlets, ground spices, masala fries, mint chutney

TANDOORI SMOKED PRAWNS - charred king prawns, tandoori marinade, garlic toum, chilli oil drizzle

CHOICE OF ANY TWO CURRIES FOR THE TABLE
CHOOSE FROM A LA CARTE SECTION

NAAN BASKET mix of naans and rotis
STEAMED BASMATI JEERA RICE

GAAJAR HALWA TART - warm spiced carrot halwa nestled in a buttery tart, served with luscious rabdi

TAKE IT UP A NOTCH!

EVERY MONDAY TO THURSDAY
ADD BOTTOMLESS DRINKS TO
ANY SET MENU OF CHOICE

2HR BOTTOMLESS WINES & BEERS FOR +\$30PP
2HR BOTTOMLESS COCKTAILS, WINES & BEERS FOR +\$50PP
(COCKTAIL CHOICE OF JAMUN SPRITZ OR MARGARITA - CLASSIC, CHILLI-MANGO, COCONUT)

MADAM JI